



BALLAST POINT®

DEDICATED TO THE CRAFT

WING WEDNESDAY

Every Wednesday, all day! Your choice of wings and a pint of main production beer for \$14!

Ballast Point Wings

All natural, choose your style:

Dry Rub – house dry rub (gf)

Buffalo – Sculpin buffalo sauce with buttermilk ranch (gf)

Sweet Soy Honey – Soy honey glaze with honey mustard dipping sauce

Applewood Smoked – Carolina BBQ, buttermilk ranch

UPCOMING EVENTS

Trivia Tuesday –

Every Tuesday at 7pm

Keep the Pint –

Every Tuesday, receive a complimentary pint glass with purchase of any Sculpin pint

Rooftop Pure Barre –

Sunday June 23rd at 9:30am

Rooftop Yoga –

Sunday June 30th at 9:30am

Purchase your tickets at ballastpoint.com/events

HOST YOUR NEXT EVENT WITH US!

Email chicagoevents@ballastpoint.com for pricing and availability

SALADS

Add Fried Chicken (8), Grilled Chicken Thigh (6), Blackened Mahi (6)

Organic Kale (gf) 10

Pickled onion, hominy, avocado, feta cheese, savory granola, chipotle lime vinaigrette

Farm Spinach and Strawberry 11

Strawberry, goat cheese, candied pecans, balsamic vinaigrette

DESSERT

Victory at Sea Beer Float 8

Victory at Sea Imperial Porter, vanilla ice cream

Contains alcohol

PLATES TO SHARE

Charred Salsa & Guacamole (gf) 9

Corn tortilla chips

BP Fries 8

House fry salt, Chef's trio of dipping sauces

Bavarian Pretzel 9

Sculpin IPA beer cheese and California Amber beer mustard

California Nachos 14

Grilled tri-tip, cheddar cheese, pico de gallo, lime crema, pickled jalapeños, crispy potato

House Fried Pickles 8

Bread & butter, icebox spears, comeback sauce

Chicago Dogs (2) 8

Two Vienna beef hot dogs, mustard, icebox pickle spear, relish, tomato, celery salt, white onion, sport peppers, steamed poppy seed bun

Steak & Fried Cheese Tacos (3) 10

Grilled tri-tip, chihuahua cheese, pickled onion, lime crema, cilantro

Baja Fish Tacos (2) 10

Your choice of fried in California Kölsch beer batter or grilled Mahi with blackening seasoning, lime crema, pickled onion, red cabbage, cilantro

MAINS

All burgers and sandwiches come with french fries
Add Chef's trio of dipping sauces to your fries (2)
Add housemade bacon, avocado or farm egg (2)

California Kölsch Steak Burrito 14

Grilled tri-tip, pico de gallo, fries, cheese, guacamole, served with chips and fire roasted salsa

Italian Beef Sandwich 15

Slow roasted ribeye, au jus, house giardiniera, sweet peppers

Ballast Point Burger 16

Aged white cheddar, lettuce, tomato, red onion, house remoulade, garlic aioli, brioche bun, fries

The "Beyond" Veggie Burger 16

A vegetarian, plant based burger patty, aged white cheddar, lettuce, tomato, pickled red onion, house remoulade, garlic aioli, brioche bun, fries

West Coast Griddle Burger 16

American cheese, lettuce, tomato, caramelized onion, remoulade, brioche bun, fries

Nashville Hot Sandwich 14

Buttermilk fried all natural chicken thighs, B&B pickles, Alabama white BBQ sauce, hot honey, brioche bun

Our kitchen prioritizes local & sustainable food practices, including line-caught fish, free range chicken, & hormone free beef whenever possible

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Sales tax will be added to the price of all food items served.